

## HARVEST TABLE BREAKFAST

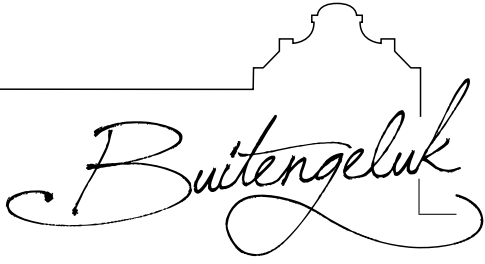
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**R215 PP (MIN 20 PAX)**

08H00 - 11H30

Seasonal fruit platter  
Shavings of assorted cold meats  
Cape cheese wedges including Brie, Cheddar & Gorgonzola served with pickles,  
preserves & crackers  
Freshly baked croissants, Danish pastries & muffins accompanied by farm fresh  
butter & preserves  
Sesame seed chicken salad with honey mustard dressing  
Caramelised pear, baby spinach and gorgonzola salad  
Bacon and leek flan

Bottomless filter coffee & selected tea's



## HARVEST TABLE LUNCH

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**R250 PP (MIN 20 PAX)**

12H30 - 16H00

Seasonal fruit kebabs  
Shavings of assorted cured and smoked meats  
Cape cheese wedges including Brie, Cheddar & Gorgonzola served with pickles,  
preserves & crackers  
Freshly baked croissants, Danish pastries & muffins accompanied by farm  
fresh butter & preserves

Roasted black mushrooms topped with spinach & gorgonzola cheese & wrapped  
in golden phyllo pastry  
Mozzarella rounds between tomato slices topped with slivers of ripe avo (seasonal),  
sprinkled with toasted pine nuts, served with balsamic vinaigrette  
Smoked salmon roulade served with marinated cucumber salad  
Slightly spiced chicken fillets on a bed of rocket & beetroot salad with  
pumpkin seeds & ricotta  
Roasted butternut, sage & pecan quiche  
Bottomless filter coffee & selected tea's